

CLAIMS

1. Particulates comprising 10-95% wt of a matrix material and 5-90% wt of fatty matter essentially dispersed in the matrix material, wherein said fatty matter comprises 5-100% wt on fatty matter of one or more of phytosterols, and wherein the matrix comprises a protein and a carbohydrate, and wherein the amount of phytosterols is at least 1 wt% on the total weight of the particulates.
2. Particulates according to claim 1, wherein the phytosterols comprise fatty acid esters of sterols.
3. Particulates according to claim 1-2, wherein the fatty matter is dispersed in the matrix material as discrete regions.
4. Particulates according to claim 1-3, wherein the fatty matter is dispersed in the matrix material as oily or fatty matter droplets, crystals or particles.
5. Particulates according to claim 1, wherein the protein comprises a dairy protein, hydrolysed protein, gelatin, soy protein, or mixtures thereof.
6. Particulates according to claim 1, wherein the carbohydrate comprises maltodextrin, sugar, sugar derivative, starch, flour, chemically modified starch, physically modified starch, xanthan, guar, locust bean gum, alginate, pectin, carrageenan, polydextrose, or mixtures thereof.
7. Particulates according to claim 1-6, wherein the matrix material comprises dairy products like liquid and/or powdered (skim) milk or cream.
8. Particulates according to claim 1-7, wherein at least 60% by weight of the particulates has a size of 1-1000 μm .
9. Particulates according to claim 4-8, wherein at least 60% by weight of the oily or fatty matter droplets, crystals or particles has a size of 0.05-100 μm .
10. Particulates according to claim 1-9, containing less than 30% wt of water.

11. Creamer or whitener comprising 10-100% of the particulates according to any of claims 1-10.
12. Food product comprising the creamer or whitener composition according to claim 11.
13. Composition comprising (weight % based on dry weight) 2-50% wt salt, 0-30% wt MSG, 0-50% fat and/or fatty matter, 0-20% wt herbs and/or spices, 0-30% wt vegetable particulates, 0-30% wt starch-based thickener and further comprising 0.1-65% wt (preferably 2-50% wt) of the particulates according to any of claims 1-10.
14. Food product according to claim 12, which is a soup- or sauce concentrate.
15. Composition comprising (weight % on dry weight) 0-80% sugar and/or sweet and/or non-sweet starch hydrolysate and/or non-sugar sweetener, 0.5-80%
- tea powder, instant tea, tea flavour, tea colorant, dried tea, tea concentrate, and/or
- coffee powder, instant coffee, coffee flavour, coffee colorant, dried coffee, coffee concentrate, and/or
- cocoa powder, instant cocoa, cocoa flavour, cocoa colorant, dried cocoa, cocoa concentrate, and/or
- milkshake powder, instant milkshake, milkshake flavour, milkshake colorant, dried milkshake, milkshake concentrate, and/or
- milk powder, instant milk, milk flavour, milk colorant, dried milk, milk concentrate, and/or
- soymilk powder, instant soymilk, soymilk flavour, soymilk colorant, dried soymilk, soymilk concentrate, and/or
- dairy drink powder, instant dairy drink, dairy drink flavour, dairy drink colorant, dried dairy drink, dairy drink concentrate, and/or
- fruit juice powder, instant fruit juice, fruit juice flavour, fruit juice colorant, dried fruit juice, fruit concentrate, and/or
- fruit smoothie powder, instant fruit smoothie, fruit smoothie flavour, fruit smoothie colorant, dried fruit smoothie, fruit smoothie concentrate,
and further comprising 1-75% wt of the particulates according to claim 1-10.

16. Composition according to claim 15, comprising 30-65% wt sugar or sweet starch hydrolysate, 0.8-20 % wt black tea powder and/or black tea flavour and further comprising 20-60% wt of the particulates according to any of claims 1-10.
- 5 17. Process for manufacturing the particulates according to any of claims 1-10, comprising the steps of:
- preparing an emulsion or dispersion of the fatty matter and matrix material in an aqueous liquid
 - drying said emulsion or dispersion.
- 10 18. Process according to claim 16, further comprising a homogenising step prior to the drying of the emulsion or dispersion.
- 15 19. Process for preparing a liquid or pasty sauce, soup or concentrate of such a sauce or soup, which process includes the step of including 0.1-65% wt of the particulates according to any of claims 1-10 in such liquid or pasty sauce, soup or concentrate of such a sauce or soup.